NU-VU[®] Oven/Proofer



EUB-3/9 Economy Oven/Proofer

Project



STANDARD FEATURES:

- V-AIR® technology
- Stainless steel construction
- Stainless steel hinges
- Flush mount, lift off, tempered glass door on oven and proofer
- Silicone rubber gasket on oven and proofer doors
- Heavy duty locking casters
- Overflow drain and pan
- Manual fill proofer

OPTIONAL FEATURES: Warmer in proofer

- Wire shelf racks (112-0059)
- Drip trough

ltem

Quantity

SIZE:

EUB-3/9 - 77-3/4" High, 36-1/8" Wide, 27-1/2" Deep 1975 mm High, 918 mm Wide, 699 mm Deep

NU-VU's EUB-3/9 oven/proofer features our patented V-AIR® System in the oven. The heat is distributed evenly throughout the oven cavity by the fan located in the top of the oven which blows the air down the inside walls of the cavity and up and out through the holes at each shelf. This gives your product an even bake, top to bottom, side to side and front to back without ever turning pans.

The proofer portion of the EUB-3/9 is pre-set for simplicity of use. Just fill with water and set the temperature.

The EUB-3/9 has a capacity of 3 full size pans in the oven and 9 full size pans in the proofer.

These units also feature flush mount doors, which means no sagging or leaking. Lift off hinges allow for easy cleaning. The lighted oven and proofer compartments make it easy for you to do sight baking and proofing without having to open the doors, disturbing the internal temperatures.

CONSTRUCTION:

- Welded stainless steel
- Fully insulated
- · Control panel accessible through front of unit
- · Heating elements accessible inside of cabinet and through top

CONTROLS:

- Mechanical controls
- Indicator lights for thermostats
- · Microswitch fan motor cut-off for oven

LABORATORY CERTIFICATION AND APPROVAL



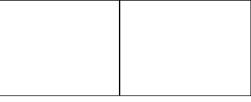


NU-VU® Food Service Systems

www.nu-vu.com 5600 13th Street Menominee, MI 49858

1-800-338-9886 Toll Free 1-906-863-4401 Phone 1-906-863-5889 Fax





EUB-3/9 Economy Oven/Proofer

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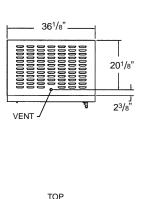
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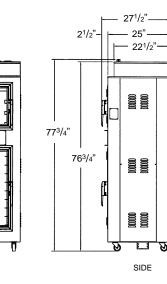
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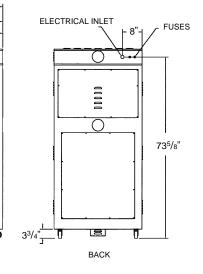
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FRONT

Approval / Stamp







SPECIFICATIONS:

ELECTRICAL:

208 or 240 Volt single or three phase is standard. (Specify at time of order.)

SERVICE CONNECTIONS:

EUB-3/9 is shipped from factory to be hard wired on site. Single phase uses three wire system. Three phase uses four wire system.

ELECTRICAL:

Amp Draw	208/1	208/3	240/1	240/3
L1	29	17	25	15

WATER:

No waterline required.

LISTINGS:

The EUB-3/9 has C-ETL-US and NSF listings.

NSF

INSTALLATION:

Allow four inches on each side and back of unit for ventilation of oven.

CAPACITY: Per Compartment

	18"x26" Sheet Pans	13"x18" Sheet Pans Optional wire racks required	Spacing
Oven	3	6	4-1/2"
Proofer	9	18	3-1/2"

DIMENSIONS:

	Height	Width	Depth
Exterior	77- ³ /4"	36-1/8"	27- ¹ /2"
Interior			
Oven	15"	26-1/4"	20-1/4"
Proofer	33-1/2"	26-1/4"	20-1/4"

DOOR SWING: Oven - 29-1/2" (749 mm) Proofer - 29-1/2" (749 mm)

PACKING SIZE:

89" High, 40" Wide, 32" Deep (2261 mm High, 1016 mm Wide, 813 mm Deep)

SHIPPING WEIGHT:

570 Pounds (259 Kg), FOB Menominee, MI 49858



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